



BLEND:

- 77% Tempranillo
- 17% Malbec
- 3% Petit Verdot
- 2% Tannat
- 1% Verdejo

VINEYARDS:

Appellation:
Dunnigan Hills
Matchbook Vineyard,
Estate Bottled

Farming: Sustainable

CHEMISTRY:

TA: .58 g/100mL pH: 3.49

Alcohol: 13.9%

Production: 1,500 cases

Fermentation:
100% Stainless Steel

Think Pink. 2017 Rosé of Tempranillo

THE WINE

Soft hues of peach, coral and salmon, the Matchbook Rosé is an estate-bottled blend of three clones of Tempranillo enriched by small percentages of Rosés of Malbec, Petit Verdot, Tannat and Verdejo — all grown on our Matchbook Vineyard. Beautiful aromas of peaches and cream with a hint of strawberry, melon and freshly sliced cantaloupe. Crisp and refreshing on the palate with flavors of peach and cola. The finish is mouth-wateringly long with a hint of tangerine. Serve this Rosé well chilled as an apéritif, with a cheese plate or paired with ahi tuna.

THE STORY

East of Napa, Left of Center: The Giguere family embodies Dunnigan Hills winemaking. In 1981 they pioneered grape growing in this region when they planted their first vineyard. By 1993, they had succeeded in creating the Dunnigan Hills as a nationally recognized American appellation. The Matchbook flame is an homage to the Giguere brothers' youthful fascination with fire. Today, Matchbook Wine Company produces over 15 wines showcasing the varietals that perform best in our climate.

THE PROCESS

Our winemakers take care to create the best Rosé of Tempranillo by blending juice from the three Tempranillo clones grown on Matchbook's estate vineyard—Rioja, Duero and Tinta de Toro. This juice is then cold fermented in a temperature - controlled stainless steel tank. The fermentation, carried out at 52 degrees Fahrenheit, takes almost two months to complete, producing a wine with lively aromatics and a beautiful salmon color. We blend in small amounts of Rosé from Malbec, Petit Verdot, Tannat and Verdejo for added complexity.

